

## **Banana Bread with Passion Fruit Butter**

### Ingredients

1 2/3 cups plain flour  
1 1/2 tsp baking powder  
1/3 cup caster sugar  
1/3 firmly packed cup brown sugar  
1 tsp ground cinnamon  
2 eggs, beaten  
1 tsp vanilla extract  
3 bananas, mashed

### Passion fruit butter

1/2 lb cream cheese  
1/3 cup (4 tbs) good-quality lemon curd  
1/4 cup icing sugar, sifted  
1/4 cup fresh passion fruit pulp (from about 4 passion fruit)

Preheat the oven to 320°F and grease and line a 4 inch x 8 inch loaf pan. Sift flour and baking powder into a bowl, then stir in sugars and cinnamon. Add eggs, vanilla and banana and stir until well combined. Spread into prepared pan. Bake for 45-50 minutes until a skewer inserted in the centre comes out clean. Cool in the pan for 10 minutes, then turn out onto a wire rack to cool completely. Meanwhile for the butter, place cheese, lemon curd and sugar in a food processor. Pulse briefly until just combined (don't overwork or it'll be too runny). Add the passion fruit and pulse 2-3 times to combine. Chill until ready to serve. (Passion fruit butter will keep in a sealed container for up to 1 week in the fridge.) Slice the banana bread and serve with the passion fruit butter.